

Beef

Wasabi Beef fajitas

Taste of Home One-Dish Meals

Servings: 8

1 large sweet red pepper, julienned
12 green onions with tops, cut in half lengthwise
2 tablespoons sesame oil, divided
1 pound uncooked beef stir-fry strips
2 teaspoons cornstarch
3 tablespoons reduced-sodium soy sauce
2 teaspoons prepared wasabi
2 teaspoons fresh gingerroot, minced
1 teaspoon garlic, minced
8 8-inch flour tortillas, warmed
1 cup coleslaw mix

In a large skillet, stir-fry red pepper and onions in one tablespoon oil for 3 minutes or until tender; remove and set aside. In the same skillet, stir-fry beef in remaining oil for 5 minutes or until no longer pink.

In a small bowl, combine the cornstarch, soy sauce, wasabi, ginger and garlic until blended; pour over beef. Bring to a boil; cook and stir for 2 minutes or until thickened. Return red pepper mixture to the pan; heat through.

Spoon 1/2 cup beef mixture down the center of each tortilla; top with two tablespoons coleslaw mix. Fold one side of tortilla over filling and roll up. Serve immediately.

Per Serving (excluding unknown items): 279 Calories; 9g Fat (27.9% calories from fat); 7g Protein; 43g Carbohydrate; 3g Dietary Fiber; 0mg Cholesterol; 596mg Sodium. Exchanges: 3 Grain(Starch); 1/2 Vegetable; 1 1/2 Fat.